

Easy No-Bake Mac and Cheese

Makes: 4 Servings

Ingredients

2 cups macaroni, whole-wheat, uncooked
1 1/2 cups milk, low fat (1% or less)
2 tablespoons flour
dash black pepper
2 cups Cheddar cheese, low fat, sharp, shredded

Directions

- 1. Follow package directions to cook macaroni.
- 2. Using a fork, blend flour and low-fat milk in a small mixing bowl until flour can no longer be seen and there are no lumps.
- 3. Heat milk and flour mixture in a saucepan over medium heat, stirring constantly, until it begins to bubble.
- 4. Continue cooking and stirring until sauce thickens, about 1-2 minutes.
- 5. Reduce heat to low and add pepper and shredded cheese.
- 6. Stir until cheese melts. Remove from heat.
- Stir cheese sauce and cooked macaroni together until blended.
- 8. Enjoy!

Notes

Serving Size: 1 cup